



Cheesy Pork & Slaw Burger

with Homemade Beetroot Relish & Zesty Fries

BURGER COLLECTION

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Zesty Chilli Salt



Beetroot



Parsley



Pork Mince



Aussie Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Shredded Cabbage Mix



Garlic Aioli



Beef Mince

Prep in: 25-35 mins
Ready in: 35-45 mins

When you're making a burger, you want all the works. A pork patty on top of garlic aioli (also perfect for dipping the fries in) and some fresh slaw is all you need to make a delicious burger, but bring it to the next level with a beetroot relish and a bit of zest on the fries.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Egg, Balsamic Vinegar, Brown Sugar, White Wine Vinegar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
zesty chilli salt	1 sachet	2 sachets
beetroot	½	1
parsley	1 bag	1 bag
pork mince	1 packet	1 packet
Aussie spice blend	1 sachet	1 sachet
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
balsamic vinegar*	1½ tbs	3 tbs
brown sugar*	½ tbs	1 tbs
water*	½ cup	¾ cup
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
burger buns	2	4
shredded cabbage mix	½ bag (75g)	1 bag (150g)
white wine vinegar*	drizzle	drizzle
garlic aioli	1 medium packet	1 large packet
beef mince**	1 packet	1 packet (or 2 packets)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4108kJ (982Cal)	672kJ (161Cal)
Protein (g)	49.7g	8.1g
Fat, total (g)	45.2g	7.4g
- saturated (g)	14.7g	2.4g
Carbohydrate (g)	93g	15.2g
- sugars (g)	25.5g	4.2g
Sodium (mg)	1261mg	206mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4399kJ (1051Cal)	720kJ (172Cal)
Protein (g)	53.9g	8.8g
Fat, total (g)	49.7g	8.1g
- saturated (g)	17.5g	2.9g
Carbohydrate (g)	93g	15.2g
- sugars (g)	25.5g	4.2g
Sodium (mg)	1226mg	201mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Spread out evenly, then bake until tender, **20-25 minutes**.
- When the fries are done, remove tray from the oven and sprinkle over **zesty chilli salt**. Toss **fries** to coat.

4



Cook the patties

- Wash and dry the frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **pork patties** until just cooked through, **4-5 minutes** each side.
- In the last **1-2 minutes** of cook time, sprinkle **shredded Cheddar cheese** over **patties** and cover with a lid (or foil) until cheese melts.

Custom Recipe: Cook beef mince patties as above.

2



Get prepped

- While the fries are baking, grate **beetroot** (see **ingredients**). Roughly chop **parsley** leaves.
- In a large bowl, combine **pork mince**, **parsley**, **Aussie spice blend**, **fine breadcrumbs** and the **egg**.
- Using damp hands, shape **pork mixture** into 2cm-thick patties (1 per person).

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into patties!

Custom Recipe: If you've swapped from pork mince to beef mince, prep as above.

5



Bring it all together

- Halve **burger buns** and bake directly on wire rack in oven until heated through, **2-3 minutes**.
- In a medium bowl, combine **shredded cabbage mix** (see **ingredients**) and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

3



Make the beetroot relish

- In a large frying pan, heat a good drizzle of **olive oil** over medium-high heat.
- Cook **beetroot**, the **balsamic vinegar** and **brown sugar** until softened, **2-3 minutes**.
- Add the **water** and cook, stirring occasionally, until reduced, **5-6 minutes**. Season with **salt** and **pepper**, then transfer to a small bowl.

6



Serve up

- Spread **garlic aioli** over the burger bun bases. Top with some slaw, homemade beetroot relish and a cheesy pork patty.
- Serve with zesty potato fries. Enjoy!

Little cooks: Take the lead and help build the burgers!

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